Green Garnish

Seasonal herb garnish - spring onion, dill, chives or flat-leaf parsley. Mint is for desserts only.

INGREDIENTS

- Spring onion
- Dill
- Chives
- Flat-leaf parsley
- Mint (desserts / deli only)

METHOD

1. Use the freshest herbs available. If you cannot get fresh dill, use parsley.
2. Rinse herbs in cold water and pat dry with kitchen towel.
3. Chop with a sharp knife.
4. Store on a white sushi cloth in an airtight container in the fridge.
5. Date and label. Use within 3 days.
6. Soft herbs (chives, parsley, dill) last up to 3 days airtight in the fridge.
7. Once herbs dry out or become slimy, discard immediately.

NOTES

- Herb choice depends on seasonality and availability.

WATCH THE METHOD

Green Garnish https://www.youtube.com/watch?v=ldjdjz4vKCg